

TAKING CARE



OF WORKING HANDS

A Guide For Disposable Gloves For The “New Normal”

Protect The Hands that Protect You

Safety First, The Handgards Way



WHY HANDGARDS?

For over 60 years Handgards has been manufacturing and delivering high-quality food grade products to the foodservice industry. We managed to position ourselves as the leader in food safety innovations by providing a variety of disposable gloves that give our customers the satisfaction and reassurance they deserve. Our unparalleled knowledge has made us a valued resource that our customers turn to for food safety products and guidance. Handgards mission is to deliver the right glove, for the right task, at the right price and to give the end-user the extra protection needed to prevent food contamination. We work closely with restaurant operators, chefs, and servers to continue learning firsthand what our customers need. Our glove guide helps identify what glove works best for that specific task and how to protect your kitchen staff, servers, and customers.

WHY WEAR GLOVES?

Wearing gloves when preparing and serving ready to eat foods reduces food borne illness spread and shows customers the care for food safety your restaurant provides. Now with this new era of normality, we are becoming more aware of our surroundings and the everyday surfaces we touch. Handgards recommends wearing disposable gloves to prevent the spread of pathogens found in raw foods, kitchens, counters, door handles, and bathrooms. Our gloves give the extra protection your hands need to prevent food cross-contamination and reduce hand injuries.

CROSS-CONTAMINATION

Cross-contamination happens when bacteria and microorganisms are transferred from one surface to another. Food contamination can be prevented and reduced when hands are properly washed with soap and water, kitchen equipment is cleaned and sanitized adequately, and for extra protection restaurant staff wears disposable gloves and changes them when switching tasks.

PREVENT VIRAL SPREAD IN RESTAURANTS

Preventing viral spread from one surface to another is important as hands touch too many surfaces throughout the day and can quickly pick up viruses. We recommend constant cleaning and sanitization of counters, tables, door handles, and bathrooms, especially when a customer leaves the table. Wearing the proper personal protective equipment and disposable gloves protect your customers health and staff from cleaning chemicals and dirty surfaces. This guide will help you select the right glove for the right task and assist you securing each guests' arrival with our disposable gloves and helpful tips within.

From the Prep Table To the Finished Plate

Handguards Gloves are there to protect you.

BACK OF THE HOUSE

With numerous options in hand protection today, it is recommended that back-of-the-house personnel wear the right gloves for the right task when preparing and handling food. Wearing gloves minimizes cuts, burns, and, most importantly, prevent food cross-contamination that leads to foodborne illnesses.



FRONT OF THE HOUSE

Handguards gloves are designed to provide protection and prevent cross-contamination during tasks such as handling menus, taking orders/payments, prepping, and running food out to the customers. We give customers and employees the protection they deserve and the tranquility they need to eat and work in a safe environment.



CLEANING/SANITIZING

Disinfecting hard surfaces is a reliable way to help lower the risk of spreading germs when touched and wearing gloves is the most reliable way to protect the skin from irritating chemicals. Wearing our gloves is important when cleaning and disinfecting tables, counters, kitchens, and high touch surfaces. Having a clean and sanitized environment during this new normality is crucial for restaurant operators as many customers find hygiene a top priority when eating out.



PICK-UP/TO GO ORDERS

Food safety is our top priority. Unsafe food creates a vicious cycle of illnesses that affects everyone. We recommend wearing gloves for tasks such as packing to-go foods and drinks, distributing orders via curbside pick-up/drive-thru, and when touching registers, counters, and cash/cards payments.



The Right Glove, For The Right Task

From the moment the kitchen receives your order, to the second the waiter handles your food, handgards recommends gloves per section.



ATTRIBUTES	NITRILE	LATEX*	VITRILE	SYNTHETIC	VINYL	COMPOSTABLE	HYBRID	POLY
FIT	Form-Fitting	Form-Fitting	Snug Fitting	Snug Fitting	Form Fitting	Loose Fit	Tight Fit	Loose Fit
DURABILITY	Best	Best	Best	Better	Better	Better	Good	Good
FUNCTIONALITY	Heavy Duty	Heavy Duty	Medium Duty	Medium Duty	Medium Duty	Light Duty	Light Duty	Light Duty
COLORS	Black Blue White Purple	Ivory	Light Blue Dark Blue	White Blue/Purple Green	Clear Black Blue	Translucent Green	Clear Blue	Clear Blue
APPLICATIONS	<ul style="list-style-type: none"> • Breaking down raw meats • Cake Decorating • Handling acidic-fruits • Food Prep • Chopping & Slicing 	<ul style="list-style-type: none"> • Chopping, Slicing • Food prep • Finger cots ideal for foodservice • Assembly areas • General Purpose 	<ul style="list-style-type: none"> • Food preparation • Buffet Serving Lines • Catering services • General cleaning • Personal Protection 	<ul style="list-style-type: none"> • Pre-portioning • Salad Prep • Slicing • Food Sampling • Food Prep • Meat Processing 	<ul style="list-style-type: none"> • Garnishing • Sandwich Prep • Handling pastries • Salad Prep • Chopping and slicing • Food Prep 	<ul style="list-style-type: none"> • Sandwich Prep • Salad prep • Food sampling • Pre-Portioning • Catering service • Handling pastries 	<ul style="list-style-type: none"> • Catering • Pre-portioning • Bartending • Handling Pastries • Garnishing • Sanitizing 	<ul style="list-style-type: none"> • Buffet Serving Lanes • Food Sampling • Handling Pastries • Pre-portioning • Salad Prep • Quick Service
SEGMENTS	<ul style="list-style-type: none"> • Delis and bakeries • Sub and burger shops • Restaurants/Bars • Food Trucks • Cafés • Hospitality 	<ul style="list-style-type: none"> • Bar & Grill • Bistro • Tea Rooms • Buffets • C-Stores • Delicatessens 	<ul style="list-style-type: none"> • Delis & bakeries • Restaurants/Bars • Food trucks • Cafés • Cafeterias • Hospitality 	<ul style="list-style-type: none"> • Bar/Restaurant • Burger Bar • Catering • Pizzeria • Seafood • Wine bar 	<ul style="list-style-type: none"> • Buffets • C-Stores • Coffee House • Pizzeria • Schools/Universities • Hospitality 	<ul style="list-style-type: none"> • Bakeries • Cafés • Tea Rooms • Buffets • C-Stores • Delicatessens 	<ul style="list-style-type: none"> • Cafés • Patisseries • Food Trucks • Commissaries • Restaurants/Bars • Wine Bar 	<ul style="list-style-type: none"> • Bakeries • Cafés • Tea Rooms • Buffets • C-Stores • Delis

CAUTION: These products contain natural rubber latex which may cause allergic reactions in some individuals. Users who are sensitive to latex should avoid contact and consider other alternatives. If an allergic reaction occurs, discontinue use, avoid further contact with this product, and consult a physician.

The Right Touch Makes All The Difference

Handgards glove ladder was created as a guide to our key glove categories. Our primary goal is to educate the end-user/customer on how we categorized our gloves, from good, better and best. We use this ladder to differentiate each glove from another, contrast the gloves' features, and explain what glove works best for a specific task. All of our gloves are designed and manufactured to bring the protection you need and with our customers in mind.

NITRILE

- Features a soft bare hand feel, high durability and polished look.
- A premium, puncture-resistant** alternative to latex
- For high-skill tasks, including breaking down raw meats and deboning fish

LATEX*

- Highly form-fitting, with excellent flexibility
- Provides improved dexterity and superior touch sensitivity
- Recommended for precise work, including slicing or chopping.

VITRILE

- Hybrid Nitrile and Vinyl
- Flexible, lightweight form-fitting design for improved dexterity
- High-quality, economical Latex alternative

SYNTHETIC

- Provides snug, comfortable fit, with increased touch sensitivity
- A cost-effective alternative to latex gloves
- Ideal for more strenuous tasks, including processing of meats, fish and poultry

VINYL

- Form-fitting with increased flexibility for comfort
- Offers improved dexterity and touch sensitivity
- Ideal for handling and prepping hot menu items

COMPOSTABLE

- Loose-fitting design for easy-on, easy-off use
- Compost to reduce landfill waste and methane emissions
- Made in the U.S.A. to reduce overall transportation emissions.

HYBRID

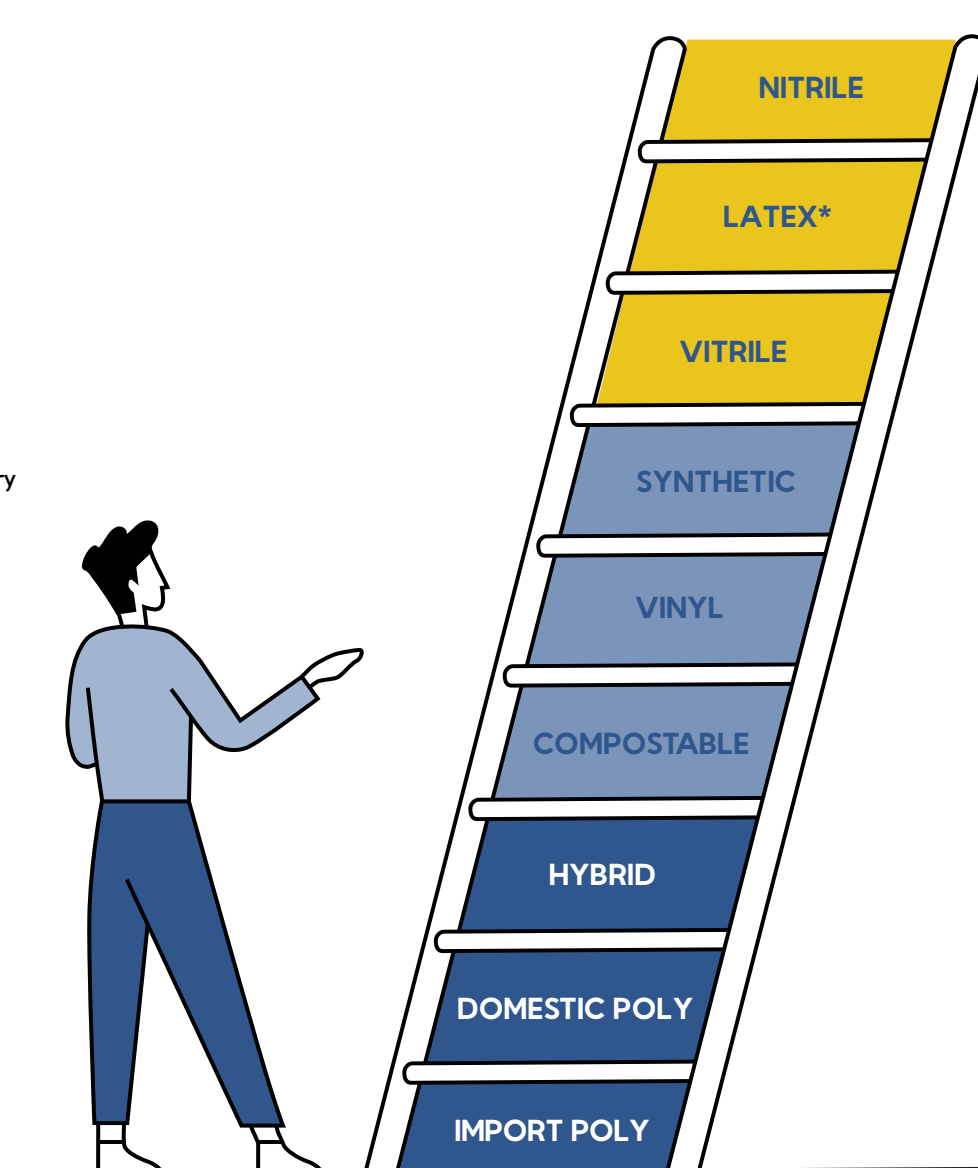
- Grip Gards™ gloves offer a second-skin fit when users size down one size
- Diamond pattern texture for improved grip and dexterity
- Ideal alternative to vinyl with increased elasticity

DOMESTIC POLY

- Loose-fitting design for easy-on, easy-off use
- Ideal when quick, frequent glove changes are required
- Recommended for light tasks such as salad and sandwich prep

IMPORT POLY

- Most economical choice
- Reliable performance for short-term use applications when frequent glove changes are required
- Not recommended to use around heat or hot surfaces



Handgards®

How Often Should You

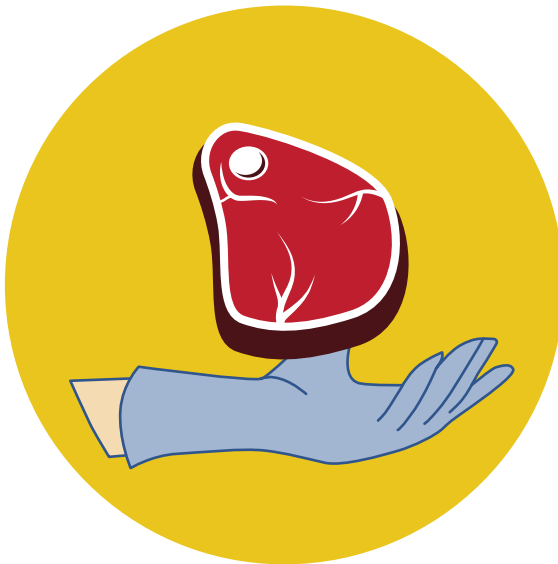
CHANGE GLOVES



1. If your glove becomes torn or damaged, replace it immediately



2. If your glove becomes soiled, consider changing it.



3. After touching raw meat, change your gloves before touching other food items.



4. If you cough or sneeze on your glove or wipe your nose/mouth/eyes.



5. Gloves should be changed and disposed of every 4 hours regardless of use.

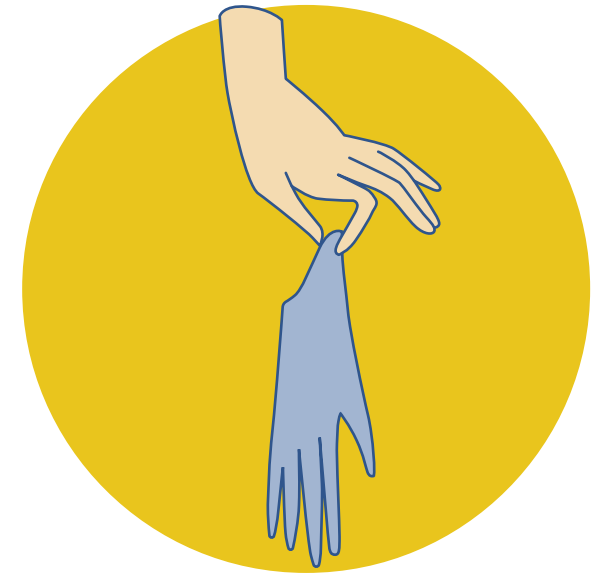
Handgards®

How to don gloves

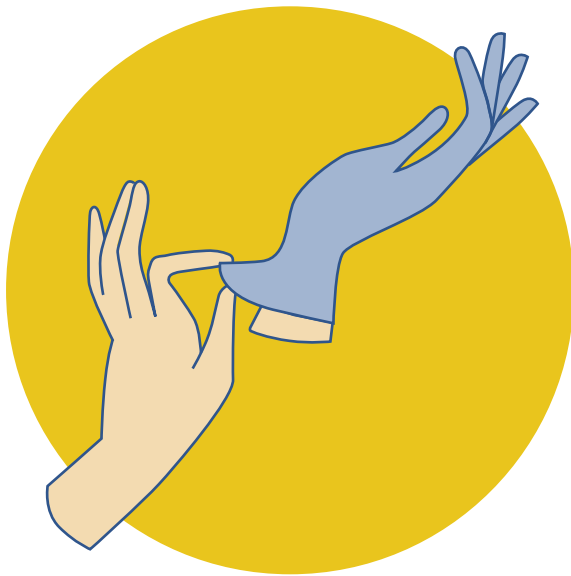
PROPERLY



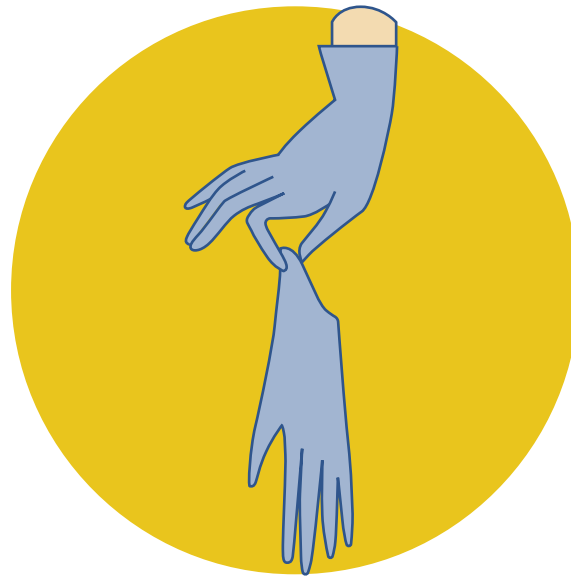
1. Wash your hands
before putting on gloves.



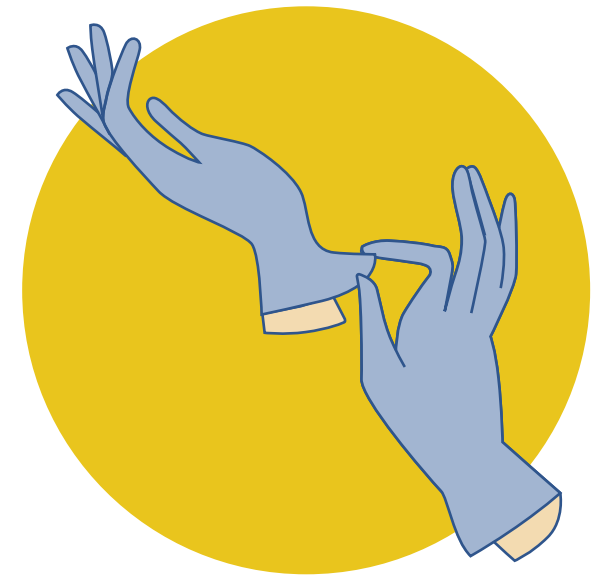
2. Hold first glove by the wrist
to minimize contact with
glove surface.



3. Slide other hand into
the glove.



4. Hold second glove by cuff
with glove hand.



5. Slide second hand
into glove.

PROPER REMOVAL OF DISPOSABLE GLOVES

Always remember to use proper handwashing procedures at all times

Handgards®



1. Pinch and pull the **OUTSIDE** of the glove near the wrist



2. Pull glove downward away from wrist and flip glove inside-out



3. Pull glove away until removed with gloved hand and dispose



4. Pull glove away from hand and dispose making sure **NOT** to touch outer surface



5. Pull glove downward away from wrist and flip glove inside-out



6. With un-gloved hand, slide fingers under cuff of the remaining glove and pull downward

DO NOT TOUCH OUTER SURFACE OF SOILED GLOVE